

Claims

1. A wide-mouth blow-molded plastic container (10) capable of accommodating without undesirable distortion super-baric pressures when filled with product at elevated temperatures and capped and sub-baric pressures after cooling to ambient temperatures comprising;
- a sidewall (11) having a plurality of peripheral vertically spaced grooves (11d);
 - a dome (12) located above said sidewall (11) having a wide mouth opening (12a) adapted to receive a sealed closure;
 - a footed, pressure resistant, base (13) below said sidewall (11);
 - an upper label bumper (15) extending around the upper end (11a) of said sidewall (11) subjacent said dome (12); and
 - a lower label bumper (16) extending around the lower end (11b) of said sidewall (11) superadjacent said base (13);
- whereby the sidewall grooves (11d) cooperate with the dome (12) and base (13) to stiffen the container (10) against undesirable distortion due to the swing from super-baric to sub-baric pressures within the container (10) when filled and capped.
2. A wide-mouth blow-molded PET plastic container (10) capable of accommodating without undesirable distortion super-baric pressures when filled with product at elevated temperatures and capped and sub-baric pressures after cooling to ambient temperatures comprising;
- a cylindrical sidewall (11) having a plurality of peripheral vertically spaced grooves 11d); said sidewall (11) having a crystallinity in excess of 25 percent;

a dome (12) located above said sidewall (11) having a blown wide-mouth opening (12a) adapted to receive a sealed closure; said opening (12a) having a diameter (D_2) sufficient to afford access to and withdrawal of said food product by means of a conventional item of tableware;

5 a petaloid footed base (13) below said sidewall (11); an upper label bumper (15) extending outwardly and peripherally around the upper end (11a) of said sidewall (11) subjacent said dome (12); and

10 a lower label bumper (16) extending outwardly and peripherally around the lower end (11b) of said sidewall (11) superadjacent said base (13);

whereby the sidewall grooves (11d) cooperate with the dome (12) and base (13) to stiffen the container (10) against undesirable distortion due to the swing from super-baric to sub-baric pressures within the container when filled and capped.

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3. An energy-efficient method of packaging a food product, comprising the steps of:

20 selecting a blow-molded PET plastic container (10) having a sidewall (11) with a plurality of peripheral vertical grooves (11d), a dome (12) located above said sidewall (11) having a blown, wide-mouth opening (12a) adapted to receive a sealed closure, a footed base (13) below

25 said sidewall (11), an upper label bumper (15) extending around the upper end (11a) of said sidewall (11) subjacent said dome (12), a lower label bumper (16) extending around the lower end (11b) of said

30 sidewall (11) superadjacent said base (13);

hot-filling the container (10) with said food product;

capping the filled container (10);

heating the filled and capped container (10) for a time at a temperature sufficient to pasteurize said food product;

35 and

cooling the pasteurized filled and capped container (10) to ambient temperature.

4. The method according to Claim 3 wherein said food product is a volatile vegetable in an aqueous medium.

5 5. The method according to Claim 4 where said volatile vegetable is selected from the group consisting of: pickles, relish, sauerkraut and artichokes.

10 6. The method according to Claim 3 wherein said filled and capped container is heated to a temperature in a range of at least about 190 - 210° F for a period in a range of 5 - 20 minutes.

7. The method according to Claim 3 wherein said hot-filling steps occurs at a temperature of at least about 180° F.

15 8. The method according to Claim 3 wherein the container is at ambient temperature prior to hot-filling.